The Graduate School VLAG

Healthy and Sustainable Diets: Synergies and Trade-offs

4th International Master Class

Wageningen, the Netherlands, 26 – 28 / 29 June 2023

COURSE AIM

The course uses a food systems approach to sustainably address societal challenges in food and nutrition security, under- and over-nutrition, global health and environmental protection. It aims to broaden disciplinary thinking in agriculture, food sciences, nutrition and health and to appreciate interdisciplinary research perspectives. Moreover, to arrive at a viable food system, it aims to contribute to synergy between scientific disciplines, applied research and stakeholders along the food supply chain.

TARGET GROUP

The course welcomes PhD candidates and Postdocs, as well as professionals from industry and research centers. It will build on insights from environmental, biomedical and social sciences; nutrition, epidemiology, food science, agricultural, ecological and behavioural sciences, etc. Basic scientific knowledge on concepts and methods and study designs in qualitative and quantitative research is assumed.

PROGRAMME TOPICS

- Current knowledge base: Lectures to obtain an overview of food systems and population health; assessment and evaluation of environmental sustainability and health impact of current dietary patterns and dietary changes.
- Food systems: lectures to understand the principles and indicators of healthy diets, global health and environmental sustainability; basic and advanced optimization methods. Policy alternatives, spatial heterogeneity, foresight and scenarios.
- Practical work: gain a critical attitude by performing basic calculations of the impact of dietary changes on nutritional health and sustainability.
- Societal debate with public and private sector stakeholders in the food system: Balancing health with social, ecological, and economic sustainability.
- Research needs: filling research gaps, advancing methodology, enabling research infrastructures, data stewardship.

Optional one-day extension of the Masterclass:

- Participants who want to acquire a deeper understanding of modelling diets, amongst others through linear programming, can sign-up for an extra day where they can perform supervised analysis of data made available by the course faculty staff.

CONFIRMED LECTURERS & ORGANISERS

- Prof Liisa Lähteenmäki, Department of Management (MAPP)- Research on Value Creation in the Food Sector Aarhus University (Denmark).
- Dr Argyris Kanellopoulos, Operations Research and Logistics, Wageningen University & Research
- Dr Elisabeth Temme & Reina Vellinga MSc, National Institute for Public Health and the Environment.
- Dr Hannah van Zanten, Farm Systems Ecology group, Wageningen University & Research.

Prof Pieter van 't Veer & Dr Sander Biesbroek, Division of Human Nutrition and Health, Wageningen University & Research
Dr Kasper Hettinga, Food Quality and Design group, Wageningen University & Research.
Dr Jochem Jonkman, VLAG Graduate School, Wageningen University & Research

COURSE FEE

	June 26-28 (base programme)	June 26-29 (incl. optional extension)
Study load	0.8 ECTS	1.3 ECTS
WUR PhD candidates affiliated with VLAG, EPS, WIMEK, WASS, WIAS, PE&RC	€ 175	€ 225
All other PhD candidates	€ 400	€ 450
Postdocs and staff affiliated with VLAG	€ 400	€ 450
All other Postdocs and university staff, and non-profit organisations	€ 525	€ 625
Industry / for-profit organisations	€ 800	€ 1200

REGISTRATION AND INFORMATION

Healthy and sustainable diets: synergies and trade-offs - Vlag Graduate School

For information contact VLAG Graduate School:
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